Hotpoint

Instructions for Installation and Use

BE72
Ceramic Hob

Note: Ensure that the hob unit is securely fixed to the worktop before use.

To the User
You must read the instructions prior to using the appliance and then retain them for future reference.

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Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The appliance is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

*** The guarantee is subject to the provisions that the appliance:**

- **(a) Has been used solely in accordance with the Users Instruction Book.**
- **(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- **(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- **(d) Has been correctly installed.**

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment Local Authority instructions should be followed for the disposal of you product.

This appliance conforms to the following EEC Directives:

Electromagnetic Compatibility 89/336/EEC 92/31/EEC 93/68/EEC	Low Voltage Equipment 73/23/EEC 93/68/EEC

CE

Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Remove all packing from the appliance before switching on for the first time.
- Take time to understand the controls prior to using the appliance.
- Always turn controls **off** when not in use.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplate/pans.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always turn off the appliance at the wall switch should any glass panel crack or shatter and then DO NOT USE THE APPLIANCE until repaired.

Safety Information

Never

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and even after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never allow sharp edged instruments to come into contact with the hob glass.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil. DO NOT use a lid.
  DO NOT LEAVE UNATTENDED WHILE COOKING.
- Never use the appliance as a room heater.
- Never dry any items on the hob.
- Never install the appliance next to curtains or other soft furnishings.

Safety Advice In Case Of A Chip-Pan Fire

In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE

as the force of the extinguisher is likely to tip the pan over.

Never use water to extinguish oil or fat fires.

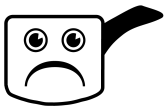
Using Your Hob

Choice Of Utensils

Every Electric Hob deserves the right choice of utensils. We recommend for optimum performance the use of good quality utensils.

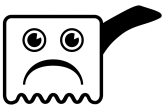
PANS SHOULD NOT:

Be concave (bowed in)



Be convex (bowed out)

Be rimmed

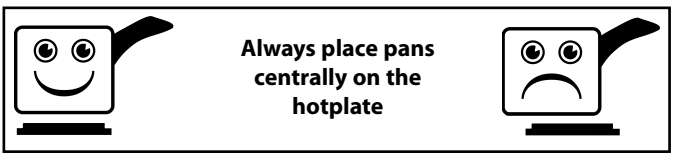


Be deeply ridged

But essentially Flat

Always ✓	Never ✗
● Use good quality flat-based cookware on all electric heat sources.	● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating.
● Ensure pans have clean, dry bases before use.	● Use utensils with skirts or rims e.g. buckets and some kettles.
● Ensure pans match size of heating area.	● Use badly dented or distorted pans.
● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	● Leave an element switched on when not cooking.
● Ensure pan handles are positioned safely and away from heat sources.	● Cook food directly on the hotplate.
● Lift pans, do not drag.	● Drag or slide utensils across the hob surface.
● Use pan lids except when frying.	● Place large preserving pans or fish kettles across two hotplates.
● Deal with spillages immediately but with care.	● Place plastic vessels or utensils on a hot hob.
	● Use the hob as an area for storage

✓ ✗



Using Your Hob

THE BEST COMBINATIONS

This table is a general guide to the types of pan suitable for different types of hobs and cookers. Remember pans should be good quality, with smooth, flat bases. For any further information refer to manufacturers' instructions.

Saucepan Types	Suitability
Aluminium	✓
Stainless steel with single layer copper base	✓
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper.	✓
Enamelled steel	✓
Enamelled Aluminium	✓
Enamelled based cast iron	✓ **With Care**
Cast Iron	✗
Copper	✗
Toughened glass or ceramic / glass / pottery	Not Recommended
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓

Hob Spillage Notes

1. Always clean up any spillage immediately with a clean cloth or a paper towel to avoid unnecessary damage to the hob. Extreme care should be taken to avoid steam burns and hot surfaces when cleaning spillage from the hob.

2. When cooking food that contains sugar (most food) or syrup, use a utensil which is large enough to prevent boil over or spillage. **Sugar spillage will permanently damage the hob and therefore should be cleaned off with care immediately.** If sugar spillage has occurred, remove it as long as it is still hot with a metal safety razor scraper. This will avoid any damage.
   NEVER LET IT COOL BEFORE REMOVING.

3. Always ensure that the base of the utensil is dry before placing on the hob.

Extreme caution should be used when cleaning the hot hob !

Using Your Hob

NEVER allow aluminium foil to be in contact with the hob surface when in use.

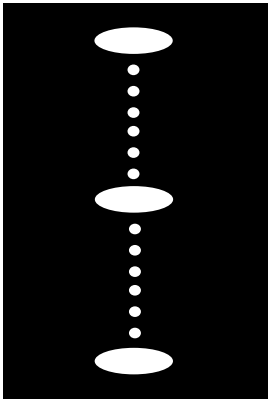
Cooking Zone description

The **Halogen Solarglo** Cooking Zones ensure the immediate visibility of their operation and provide instant heat.
We recommend you use these zones to cook dishes requiring fierce heat and for rapid heating up of small quantities of food.
The **Radiant** Cooking Zones take longer to turn red. We recommend their use for simmering and slow cooking.

DO NOT allow young children near to the hob when the it is in use as the surfaces get extremely hot!

Setting the Hotplate

Both the **Halogen Solarglo** Cooking Zones and the **Radiant** Cooking Zones feature touch controls to ensure the correct supply of energy according to time. The cooking zones do not heat up constantly but rather in pre-set sequences. This feature has many advantages: utmost reliability, extremely quick temperature rises and accurate control, ideal for cooking over very low heat and for delicate dishes.



VERY FIERCE (steaks, to bring liquids to the boil, etc).

FIERCE (fish, omelettes, etc).

MODERATE - simmering (pasta and rice on reaching boiling point, potatoes, stews, vegetables, fruit, soups, hotpots, etc.)

LOW (to reduce sauces, scrambled eggs, keeping food warm, etc.)

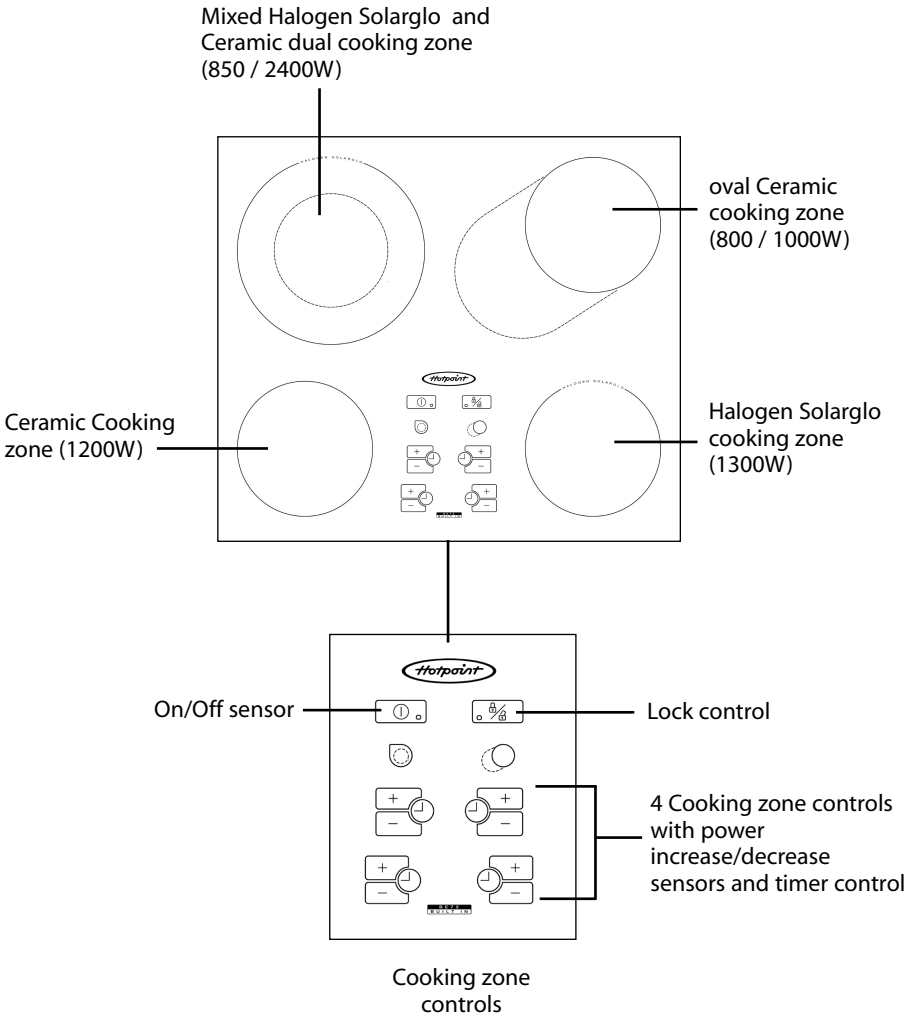
VERY LOW (melted butter, melted chocolate, etc).

Deep Fat Frying Safely

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Never try to fry too much food at a time, especially frozen food. This lowers the fat temperature too much resulting in greasy food.
5. Always dry food thoroughly before frying, then lower it slowly into the hot oil or fat. Frozen foods in particular will cause the fat to froth and spit if added too quickly.
6. Never heat fat or fry with a lid on the pan.
7. Keep the outside of the pan clean and free of streaks of oil or fat.

Using Your Hob

Features


Mixed Halogen Solarglo and Ceramic dual cooking zone (850 / 2400W)
oval Ceramic cooking zone (800 / 1000W)
Ceramic Cooking zone (1200W)
Halogen Solarglo cooking zone (1300W)
Hotpoint
On/Off sensor
Lock control
4 Cooking zone controls with power increase/decrease sensors and timer control
Cooking zone controls

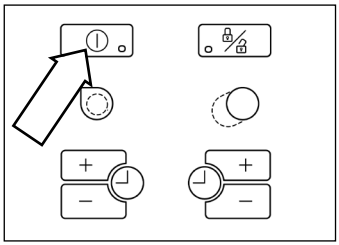
Total power capacity: 6700W 230V

Using Your Hob

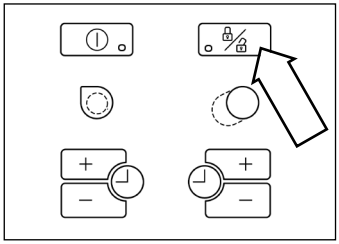
Use

The appliance is controlled by simply touching the different keys marked on the ceramic surface.

Operation



Connect the cooking hob to the mains electricity supply by touching inside the area marked ⏻ . The 'Power On' indicator light, to the right of the key, will light up.

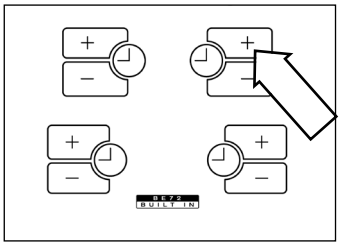


To enable the control panel, press 🔒 and hold for 3 seconds. The Lock indicator light, to the left of the key, will light up.

The cooking zones can now be used.

NOTE: If no keys are pressed for 2 minutes (no cooking zones or timers in operation) the Lock indicator light will go out - The hob is locked and will turn off automatically afer 4 minutes.

Cooking-plate selection



Activate the plate you wish to use by pressing the ⊕ key. The power setting is directly proportional to the amount of times the key is pressed and is displayed on the temperature indicator (15 stages).

Using Your Hob

Choosing the power setting

Touch the symbol ⊕ corresponding to the chosen control zone, and the display will increase 1 .... 15 levels. Stop when the desired level is reached.

NOTE: By pressing the ⊖ key briefly, you can go directly to level 15 and then back down to level 1 if you so wish.

To turn down the heat, press the ⊖ key.

To turn off the cooking zones press the lower and top parts of the key simultaneously, the power will reduce to zero and the temperature indicator will turn off OR press the ⊖ key and the cooking zone power will decrease gradually, as will the temperature indicator, until they both turn off.

While the cooking zones are still hot (temperatures exceeding 60˚C), the residual heat indicator, adjacent to the cooking zone, will be lit. However, care should continue to be taken as the hob may still be hot to touch, even when the residual heat indicator is extinguished.

WARNING: If a power cut occurs at any time, the hob will return to its previous state when power is restored. If all cooking zones were on maximum when power failed, they will be set at maximum when the power returns to the hob.

To prevent this, should a power cut occur, switch off the hob at the mains wall switch.

Using Your Hob

Blinking temperature indicators

The temperature indicators will blink if:

- An object (eg. saucepan/lid) is placed on the cooking zone for more than 10 seconds.
- Any boiled over liquids or food are spilled onto the control zone.
- Any extended pressure is placed on the control zone.

These could cause the word 'DEF' to appear on the display, accompanied by a beep. The temperature indicators will blink and the cooking zone(s) in use will turn off.

To stop the beep, remove the cause of the malfunction.

To stop the temperature indicators blinking, press the ⊘ key for 3 seconds and the control zone(s) can be used again.

Safety cut out

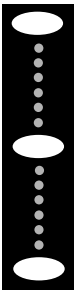
If the user inadvertently forgets to turn off one or more cooking zones, the corresponding control is automatically put out of order after a given amount of time.

Power Level	Maximum Operation Time
1 - 2	6 hours
3 - 4 - 5	5 hours
6 - 7 - 8	4 hours
9 - 10 - 11	3 hours
12 - 13 - 14	1.5 hours

Using Your Hob

Overheating

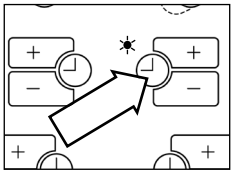
Prolonged use of the hob could cause the electronic components to overheat. A thermal protection device momentarily sets a reduced power (level 3) on the right hand cooking zones. The temperature indicators blink to show you that this safety measure has been taken. When the temperature returns to normal, the temperature indicators stop blinking and the cooking zones can once again be used at higher power levels if required.



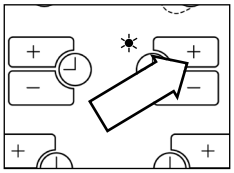
Should the temperature of the electronic components continue to rise, the cooking zones are locked until the temperature drops - as indicated by the blinking of the 3 points on each of the four temperature indicators.

Cooking time programming

You can programme the cooking zones seperately or simultaneously and for different cooking times of up to 3 hours. Once you have selected the heating power, programme the cooking time as follows:

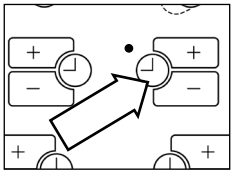


- Press the Timer key for the cooking zone (the corresponding indicator light blinks), 0.00 is displayed. The cooking time is adjusted in steps of 10 seconds for the first 9mins 50 secs, then in steps of 1 minute from 10mins to 3 hours.



- Press the cooking zones + key until you reach the desired cooking time.

  The time is displayed in hours and minutes for periods above ten minutes, and minutes and seconds for periods below ten minutes.



- Confirm the programmed setting by pressing the Timer key once more (the corresponding indicator light stays on), the countdown begins immediately until the end of cooking.

  The countdown is displayed minute by minute from 3 hours to 10 minutes, and second by second from 9 minutes 59 seconds to 0.

You can programme all the cooking zones for different cooking times. The countdown displayed corresponds to the zone with the fixed indicator light. If another zone has been programmed, simply press the corresponding Timer key to display that zones countdown.

Once the time is up, the power to the cooking zone is automatically turned off, the temperature indicator goes back down to 0. A beep sounds to indicate that cooking is done, to stop the beep, simply press the Timer key ◷. The countdown for the other programmed cooking zone is then displayed.

Using Your Hob

In the unlikely event of a crack (no matter what size) appearing in the ceramic surface switch off the electricity supply to the appliance IMMEDIATELY and contact your Service Centre.
DO NOT USE THE APPLIANCE UNTIL IT IS REPAIRED!

Do not leave a hotplate turned on when you are not cooking as this makes it harder to clean the ceramic surface. Temperature cut-outs are built into the hob elements to protect them from over heating. After several minutes with the control setting on **FULL** the temperature cut-out switches the element **OFF** and **ON** continuously. This protects the hob element against the build-up of excessive heat in the cooking area.

Care should be taken when using any pans on a ceramic surface not to drag and cause scratching.

Tip: Only use stainless steel pans with copper or aluminium and copper sandwich bases in accordance with the manufacturer's recommendations. The base of the pan and the hob surface must be cleaned and the hob surface conditioned after every use. If these recommendations are not followed a thin copper layer will build up on the hob surface which if not cleaned after each use will result in permanent marking of the hob surface.

Something Wrong ?

Before contacting your Hotpoint Service Centre / Installer, check the following; there may be nothing wrong with your appliance.

PROBLEM	CHECK
Nothing works	Is the main wall switch to the cooker turned on ? If a control is on, the adjacent 'hob on' lamp will illuminate.
Hotplates are slow to boil or will not simmer	Check that your pans conform with the recommendations detailed in this book.

Operating Faults (Cooking plate sensors)

I switch the hob on and it switches off	❑ You are taking more than 10 seconds to choose the cooking zone you wish to use. **Make your choice more quickly.**
Hob emits a long bleep	❑ You have touched a selection symbol for too long (*) ❑ There is a receptacle or damp cloth on the control area. **Remove it.** ❑ Some liquid has spilled onto the control area, or it is damp. **Dry it** ❑ You are cleaning the hob and the control area is damp (*). ❑ Someone is leaning on the control area. (*) **A safety system is activated after about 10 seconds.**
I want to use a particular function, but can't	❑ This hob is equipped with the latest technology to ensure the complete safety of its components and of the user, so the **sequence of operations** is very important. **Read the instruction manual again, particularly the part dealing with the function you wish to use.**
The control zone is slightly warm, even though the hob is not in use	❑ This is normal. The hob is not malfunctioning.
The symbols Er... appear	❑ Call the Technical Assistance Service.
The cooking plate turns itself off in the middle of the cooking process and "*F*" and "*8*" flash intermittently on the control area display	❑ The plate has been on at high power for a long period of time. Touch the area marked "+" again and continue cooking.
The heating power level displayed goes down or completely out in the middle of the cooking process and "*F*" and "*2*" flash intermittently on the control area display	❑ The plate has been on at high power for a long period of time and the control area has overheated. ❑ Wait a few minutes and then touch the power controls to set a lower heating power, or use a different cooking plate.

Care And Cleaning

SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING. UPON SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.
NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVE, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.

Cleaning Materials To Avoid

1. Household abrasive powders.
2. Oven chemical cleaners, aerosols and oven pads Caustic cleaners such as these will etch the surface and attack the metal frame.
3. Bath and sink cleaners may mark the surface

The Ceramic Hob

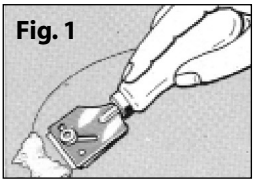
To reduce the amount of cleaning always ensure that the hob and cooking utensils are clean and dry before use. Regular use of cleaner conditioner is recommended for proper care and protection of the hob surface. Apply conditioner before using the hob for the first time. It contains a mild cleaning agent, so that subsequent applications may clean off soil and apply a protective film at the same time. For stubborn stains or heavy soiling use any of the following materials, and finish off with conditioner.

1. Cif, non-scratch scouring cream.
2. Liquid Kitchen Cleanser.
3. Special Powder Cleanser.

Powder Cleanser – Mineral deposits that are present in hard water, and some foods, may cause 'discolourations' that appear in the form of grey or brown stains. The stains sometimes appear to be in or under the glass surface. If there are some persistent stains after using any of the other recommended cleaning materials, powder cleanser may be applied, following the manufacturers instructions. **Do not** use abrasive cleaners or the powder cleanser on the painted metal framework.

Cleaner Conditioner – Regular use of the conditioner will make the surface easier to clean thus ensuring that years of heavy abrasive cleaning do not progressively dull the surface.
If the hob is scratched through accident or misuse, soil that collects will appear as fine brown lines; these are not fully removable but can be made less obvious by the daily use of cleaner conditioner. Cooking performance is in no way affected by scratches on the surface.
Pans with aluminium bases should be lifted rather than dragged across the hob surface. This will avoid metal rubbing off the pan onto the glass. Such marks are easily removed by the powder cleanser provided they are not subsequently baked on for long periods at high temperatures.

Surround Trim – Wipe over with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.



- Take care that no hard or pointed objects (e.g. cans) fall onto your ceramic hob. They may damage it.
- If, for some reason, the glass-ceramic should break or crack, turn the appliance off immediately and disconnect it from the power supply.
- Sugar or foodstuffs containing sugar which have spilt onto the glass-ceramic should be removed whilst warm using a glass-ceramic scraper, Fig.1. Failing to do so may damage the appliance.
  PLEASE NOTE: Take care when using the glass scraper. To retract the blade cover use the thumb location.
- Grease or oil can catch fire when overheated. For this reason, it is important not to become distracted from the cooking process when preparing food (e.g. chips) using either of these.

WARNING: Do Not keep inflammable materials (e.g. sprays) or utensils which might catch fire beneath the kitchen hob.

Installation

WARNING - THIS APPLIANCE MUST BE EARTHED

All Hotpoint hobs are suitable for installation over any Hotpoint Build-in or Build-Under Ovens. Your hob should have been checked to ensure that the voltage corresponds with your voltage supply. This is stated on the rating plate, which is situated on the under side of the base panel. The appliance must be connected by a contractor/engineer such as one who is registered with the National Inspection Council for Electrical Installation Contracting (NICEIC). A suitable double-pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm should be used. This should be fitted adjacent to the cooker in accordance with the latest IEE regulations. Where a hob is fitted adjacent to an oven, a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables.

The power supply cable should conform to B.S.6004 with a conductor size of 4.0mm^2. The control unit should be easily accessible in the event of an emergency. This appliance conforms to B.S.EN55014 regarding suppression of radio and television interference. The hob should be connected to the supply in such a way that it can easily be isolated for cleaning and servicing. The control unit should be positioned to the side of the hob and be readily accessible in case of an emergency.

If the hob is installed above an oven unit, the installer should also refer to the oven installation instructions in case any other mains cable is recommended for the hob.

Place the hob face down taking care not to damage the controls or hob surface. Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the hob to be pulled out for servicing. Replace the screws and tighten.

Always check that the cable does not come into contact with the hob base. This can be achieved by routing the hob cable and securing it either to the cabinet side or rear wall in such a way that it cannot touch any part of the base. Always ensure that the cable between the hob and main switch is free from twists or kinks throughout its length and not trapped between work surfaces and the hob.

SITING THE HOB

The hob is designed to fit into worktop and base unit(s) with a cutout as shown in Fig. 1. Any obstruction such as supports or side panels must be removed to allow 55mm minimum depth below the worktop cutout. Any overhead surface of combustible material must not be closer than 650mm. Adjacent vertical walls or kitchen furniture must not be closer than 100mm to the edge of the cutout. Walls or other kitchen furniture closer than 100mm to the aperture edge should be protected by heat resistant materials (e.g. ceramic tiles) Fig. 2. Surfaces to be avoided in close are bare or painted wood, plastic tiles and other wall covering likely to burn or stain. If a cooker hood is to be installed refer to the manufacturer's instructions regarding fixing heights.

Note: Due to many different types of installation, a mains cable is not supplied with this product. It will be up to the installer to fit correct type and length of cable. If in doubt ask a qualified electrician.

Installation

FITTING THE HOB

Unpack the hob from the carton.
Lower the hob into the worktop ensuring the mains lead is fed into the base unit and is not trapped under the flanges.
Fix the hob to the worktop.
Connect the hob to the electrical supply (see INSTALLATION).
Ensure that the hob is functioning correctly prior to use. Instruct the user in the operation of the hob.

Fig. 1

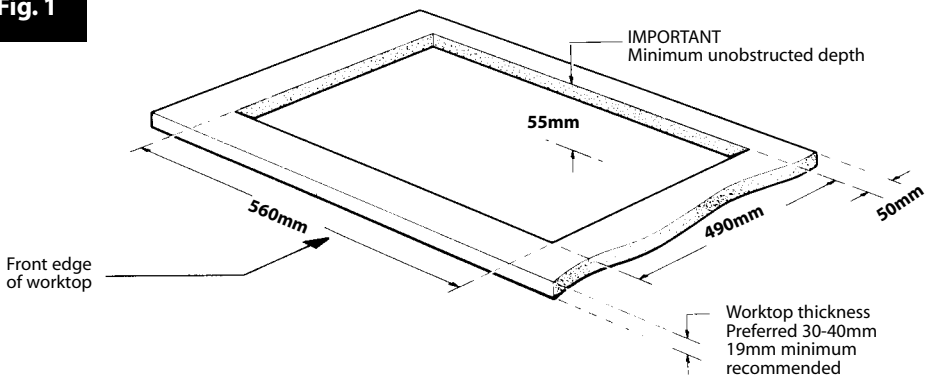
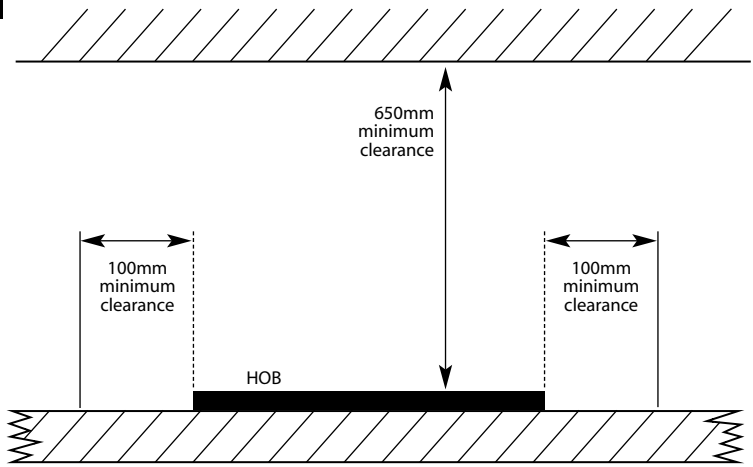


Fig. 2



Installation

TECHNICAL INFORMATION FOR THE INSTALLER

Read this chapter carefully, as it contains vital information for a safe and secure installation.

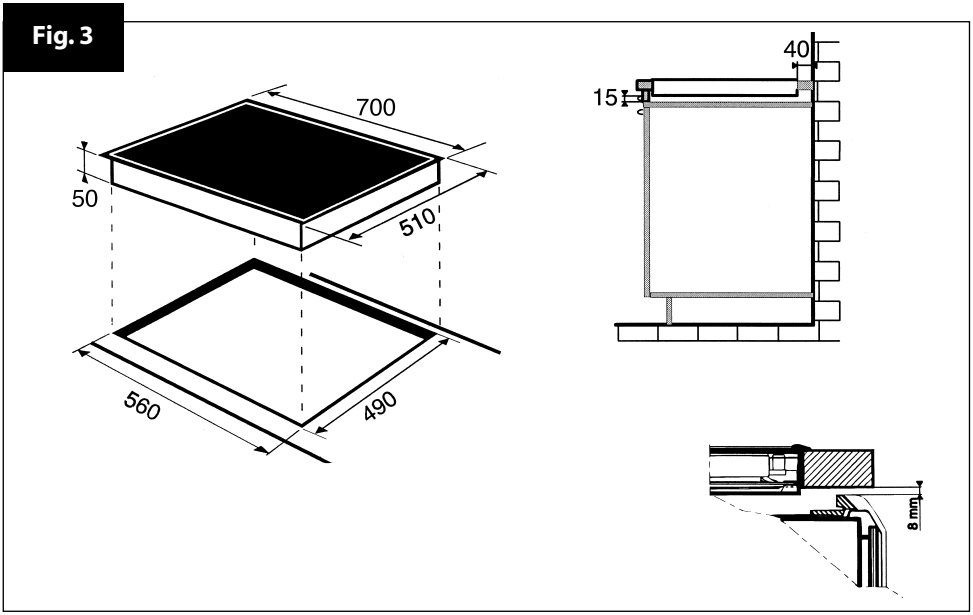
Recommendations

The appliance must be installed by a qualified technician in compliance with the instructions provided by the manufacturer.
The latter denies all responsibility for improper installation which may harm persons and animals and damage property.
When you have removed all packing, check whether the appliance is intact.
Never leave the packing components (plastic bags, polystyrene foam, nails etc.) within reach of children, since these are a source of potential danger - dispose of safely.

Built-in installation

This hob can be built into a worktop simply by cutting out the corresponding space. All support types are suitable, only some plastic materials are unadvised, as heat of up to 100˚C could cause their deformation. Make sure you leave 4cm between the rear cut-out of the hob and the back of the worktop, to avoid burning the wall or the backsplash, especially if the latter is laminated.

Fig. 3



If the hob is fitted above an oven, in order to avoid any overheating on the part of the hob's electronic components, **it is vital that you leave a space 560mm wide and 8mm high**, between the top edge of the oven and the bottom of the worktop.
WARNING: If the hob is not being installed above an oven unit, then a shelf the same depth and width as the hob MUST be fitted underneath the hob. The distance between the shelf and the lowest part of the hob MUST BE AT LEAST 5mm.

Avoid fitting a dishwasher underneath the hob. If this is unavoidable, place a watertight separating element between the two appliances.

Installation

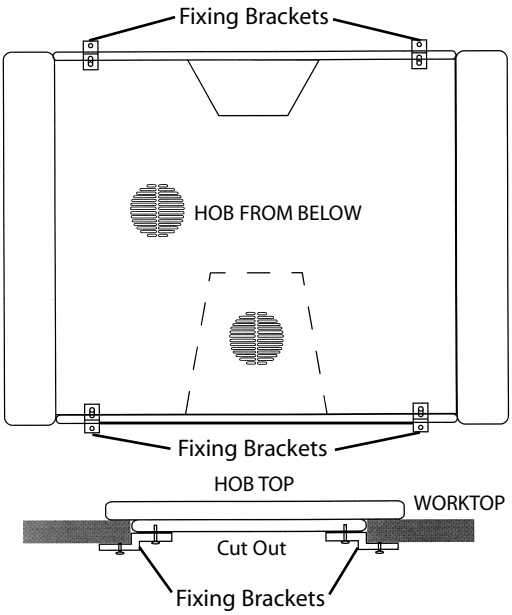
TECHNICAL INFORMATION FOR THE INSTALLER

Very Important:

It is vital that you ensure the glass ceramic hob is built into a perfectly flat supporting surface. Deformations due to improper fastening could alter the characteristics of the hob and compromise its performance.

Take particular care in ensuring the seal surrounding the hob is correclty in place, in order to avoid any leaks into the supporting cabinet.

Fig. 4



Installation

ELECTRICAL CONNECTION

THIS APPLIANCE MUST BE EARTHED.
The electrical safety of this appliance can only be garanteed when the latter is correctly and efficiently earthed, in compliance with regulations on electrical safety. The manufacturer denies all responsibility for damage resulting from a system which has not been earthed correctly.

Before powering the appliance, check whether the technical characteristics featured on the appliance data plate correspond with those of the electrical system (wire section, protection devices), which should be suitable for the appliance maximum power.

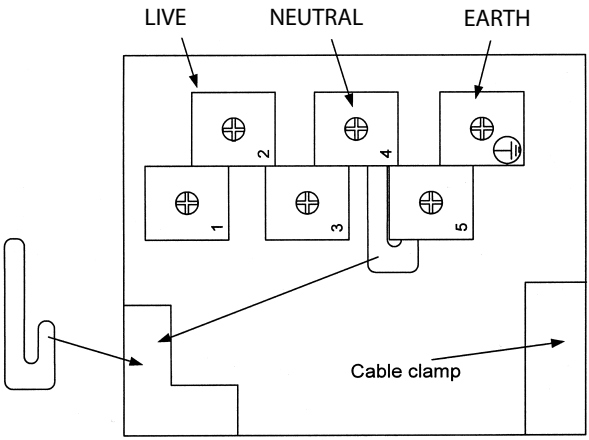
DO NOT connect the appliance to the electrical supply until all installation work is complete.

You can connect your hob to the electrical system in two ways:

- Using a mains socket. Ensure the socket is easily accessible and confirms to the local regulations in force. DO NOT use adaptors or multiple plugs, nor extensions.
- Or, by meas of a junction box. If the appliance is connected permanently to the mains, an omnipolar circuit breaker, easily accessible, with a minimum contact opening of 3mm should be installed.

IMPORTANT
After connecting the appliance to the flexible cable, tighten all the screws on the terminal board.

Fig. 5



Hotpoint guarantee

"Satisfaction guaranteed or your money back"

We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days -** after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.

For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk

After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk
UK: 08709 066066
www.theservicecentre.co.uk
Republic of Ireland: 1850 302 200
Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.
If you require any information or have any questions about your appliance, our operators are on hand with help and advice.
All this ensures that you will receive the best available after sales service possible.

Extended Warranties
UK: 08709 088 088
www.theservicecentre.co.uk
Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories
UK: 08709 077 077
www.theservicecentre.co.uk
Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.
Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:

THE SERVICE CENTRE
www.theservicecentre.co.uk

Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

THE SERVICECENTRE

Repair Service and Information Desk

UK: 08709 066 066
(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)
www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200
Note: Our operators will require the following information:

Model number: _____

Serial number: _____

Extended Warranties

UK: 08709 088 088
(Open 8 to 8 Mon - Sun)
www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077
(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)
www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.

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